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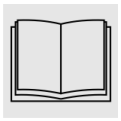
INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.*

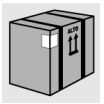
INSTRUCTIONS FOR THE INSTALLER*: these are intended for the* ***qualified engineer*** *who is to check the gas supply system and install, commission and test the appliance.*

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.
WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.

THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION ON THE OVEN DOOR FRAME.
THE NAMEPLATE MUST NEVER BE REMOVED.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.
USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

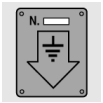
Your old appliance must also be disposed of properly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

IF A SOCKET AND PLUG CONNECTION IS USED, CHECK THAT THEY ARE OF THE SAME TYPE. THE USE OF REDUCTIONS, ADAPTERS OR JUNCTIONS IS NOT RECOMMENDED SINCE THEY MAY CAUSE OVERHEATING OR BURNS.
THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

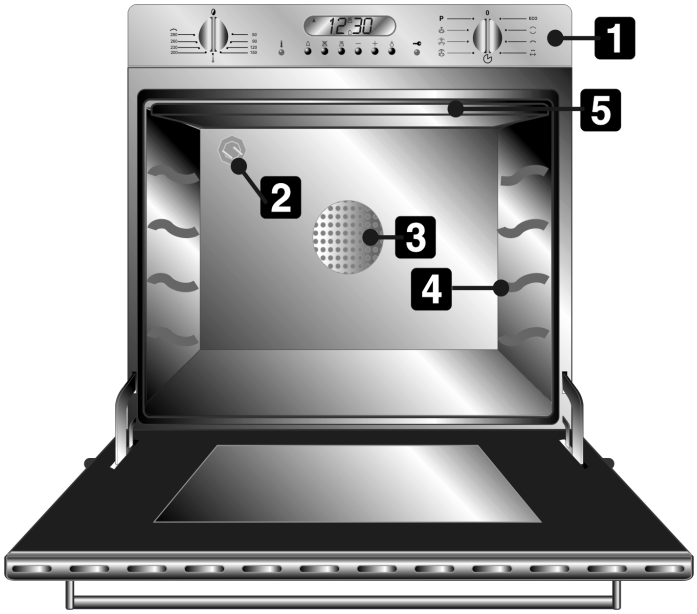
THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.
WHEN THE GRILL IS IN OPERATION OR DURING THE PYROLYSIS CYCLE, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE**.

AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility *for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.*

4. GET TO KNOW YOUR OVEN



1 CONTROL PANEL

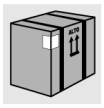
2 OVEN LIGHT

3 OVEN FAN

4 SHELF AND TRAY RUNNERS

5 ROOF LINER

5. BEFORE INSTALLATION



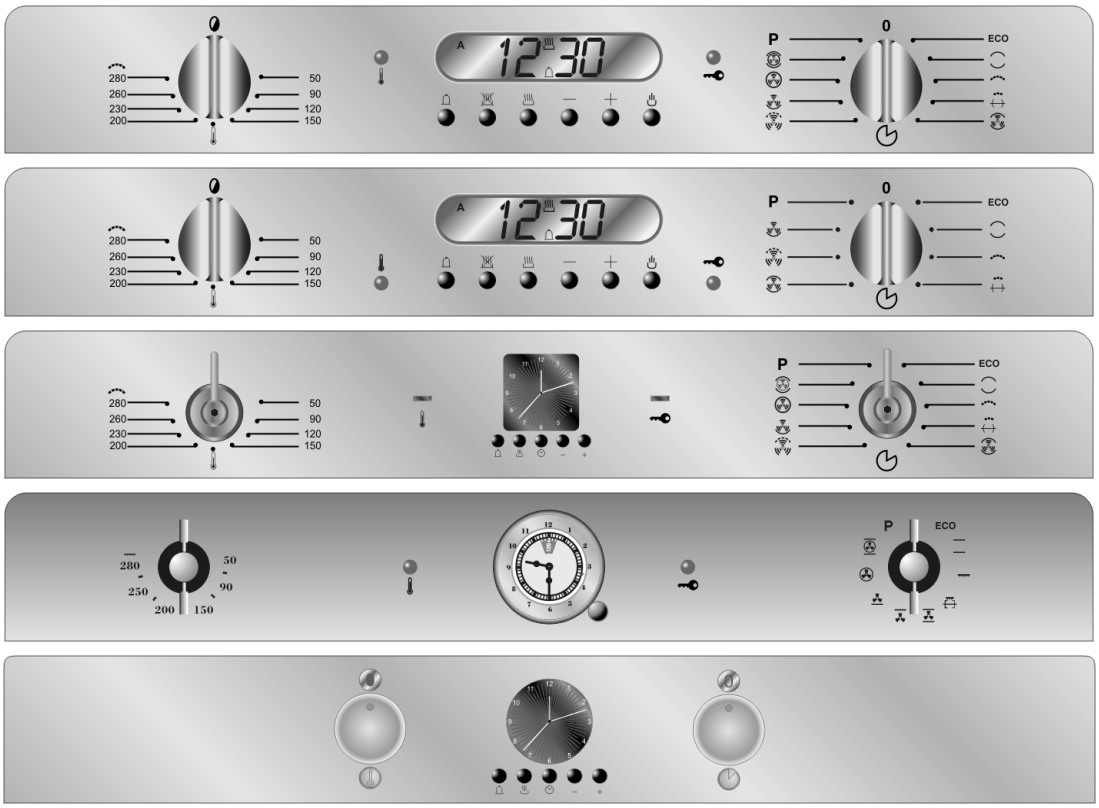
Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see "13. CLEANING AND MAINTENANCE".

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the programmer display flashes at regular intervals. For setting instructions, see points “7. Electronic Programmer (on some models only)”, “8. Electronic Analogue Clock (on some models only)”, “9. Clock and programmer (on some models only)”.

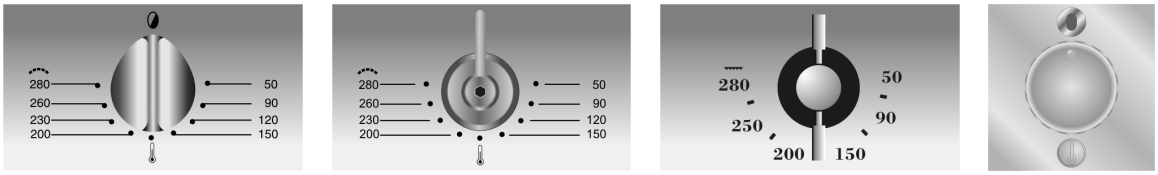
6. DESCRIPTION OF FRONT PANEL CONTROLS

All the oven's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



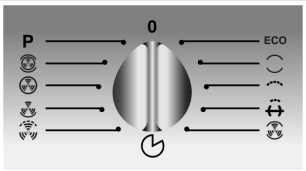
THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **280**°C. On some models, the preset temperature will appear on the display for a few seconds. To view the set temperature on the display again, simply press the **–** or **+** keys of the electronic programmer.



FUNCTION SELECTOR KNOB

Turn the knob either way to select one of the following functions:



NO FUNCTION SET	GRILL ELEMENT + FAN
GRILL ELEMENT IN OPERATION ALTERNATING WITH BOTTOM HEATING ELEMENT + FAN	BOTTOM HEATING ELEMENT + FAN
TOP + BOTTOM HEATING ELEMENTS	FAN HEATING ELEMENT
GRILL ELEMENT	TOP + BOTTOM HEATING ELEMENTS + FAN HEATING ELEMENT
GRILL ELEMENT + ROTISSERIE	AUTOMATIC CLEANING CYCLE (PYROLYSIS)
TOP + BOTTOM HEATING ELEMENTS+FAN	

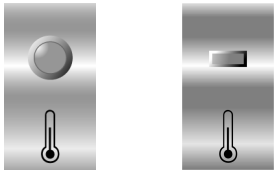
(NOT ALL FUNCTIONS ARE PROVIDED ON SOME MODELS)

THERMOSTAT LIGHT

Flashes to indicate that the oven is heating up. When the light stops flashing and remains constantly on, the preset temperature has been reached and will be maintained until the oven is switched off.

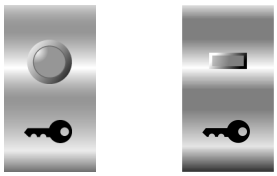
When the set temperature is reached, a beeper will be triggered to inform the user.

THIS LIGHT ALSO COMES ON WHEN THE AUTOMATIC (PYROLYSIS) CLEANING CYCLE IS STARTED, AND DOES NOT GO OUT UNTIL THE END OF THE PRESET TIME.

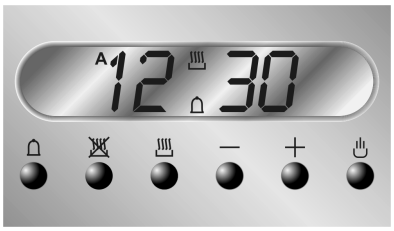


DOOR INTERLOCK WARNING LIGHT

During the automatic (Pyrolysis) cleaning cycle, this light comes on to indicate that the oven door interlock has been activated. For information on indication of the DOOR INTERLOCK device status in models not fitted with this light, see point “13.6.5 How the automatic cleaning cycle works (for models with electronic analogue clock)”.



7. ELECTRONIC PROGRAMMER (ON SOME MODELS ONLY)



LIST OF BUTTON FUNCTIONS

TIMER BUTTON

END OF COOKING BUTTON

COOKING DURATION BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

MANUAL MODE BUTTON

7.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. Press to stop the display flashing.

Keep the key pressed and press the value modification keys − or + within 5 seconds to increase or decrease the setting by one minute for each pressure.

Press the value modification keys − or + within 5 seconds to increase or decrease the setting by one minute for each pressure.

Press one of the two value modification keys until the current time appears.

When the oven is in standby mode, to modify the time simply press the key for a few seconds and set the time using the − and + keys.

Before each programmer setting, switch on the function and set the temperature required.

7.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration.

A few seconds after the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the **A** e symbols.

7.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration just set: keep it pressed, and at the same time use the value modification keys − o + to set the cooking end time.

A few seconds after the key is released, the programmed count will start and the display will show the current time together with the **A** symbol. When the cooking start time calculated automatically by the timer on the basis of the data entered is reached, the display will show the A symbol.

After the setting, to view the cooking time left press the key; to view the cooking end time press the key. The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for this value).

7.4 Timer

The programmer can also be used as an ordinary timer. Press the key and the display will show the figures 0:00; keep it pressed and simultaneously press the value modification keys − or +. When the key is released the programmed count will start and the display will show the current time and the symbol

After the setting, to display the time left press the key.
In timer mode, the system will not cut out operation of the oven at the end of the set time.

7.5 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.
After the buzzer is stopped, the display will return to showing the current time together with the symbol, indicating that the oven is again ready for use in manual mode.

7.6 Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing the − key.

7.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the and keys together. To switch off the oven, return all the knobs to the 0 setting in sequence.

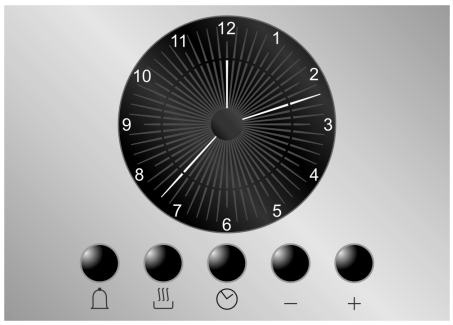
7.8 Deleting the data set

With the program set, keep the key of the function for deletion (or) pressed, while at the same time setting the value 0:00 by pressing the value modification keys − or +. The programmer will interpret deletion of the duration as the end of cooking.

7.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the key of the function for modification (or) pressed and at the same time pressing the value modification keys − or +.

8. ELECTRONIC ANALOGUE CLOCK (ON SOME MODELS ONLY)



LIST OF BUTTON FUNCTIONS

TIMER BUTTON

END OF COOKING BUTTON

CLOCK ADJUSTMENT AND RESET

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

8.0.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals.

Press for 1 / 2 seconds to stop the display flashing and start the procedure for setting the correct time.
Press the value modification keys – or + to increase or decrease the setting by one minute for each pressure.
Press one of the two value modification keys until the current time appears. 6/7 seconds after the last key is pressed, the clock will start from the time set.

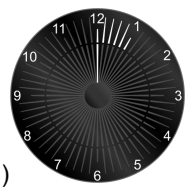
When the oven is in standby mode, to modify the time simply press the key for about 2 seconds and adjust the time using the – and + keys. A few seconds after the last key is pressed, the clock will restart normal operation.

At the end of each programmed operation 8 beeps will sound 3/4 times at intervals of about 1 and a half minutes. This sequence can be stopped at any time by pressing any key.

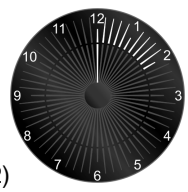
8.0.2 Timer

This function does not stop cooking; it simply activates the buzzer.

- Press and the display will light up as shown in figure 1;
- Within 6/7 seconds, press the – or + keys to set the timer. Each time a key is pressed, 1 outside segment, representing 1 minute of cooking time, will light up or go out. (figure 2 shows a cooking time of 10 minutes).
- 6/7 seconds after the last key is pressed, the countdown will start; when it finishes, the buzzer will sound.
- During the countdown, the current time can be viewed by pressing the key once; press it again to return to the timer display.
- At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector knob to 0.
- The maximum cooking duration that can be set is 60 minutes.



1)

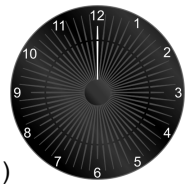


2)

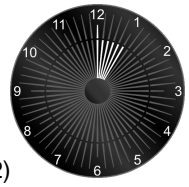
8.0.3 Programming

Cooking duration: the 2nd button can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the cooking temperature required and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press the key for 1 / 2 seconds; the pointer will locate on 12 (Fig. 1).
- The cooking duration can be set using the − and + keys: each pressure on the + key adds 1 minute to the cooking duration (figure 2 shows a cooking duration of 1 hour).
- Once the duration required is obtained, cooking will start about 6 seconds after the last pressure on − or +.
- Once cooking has started the display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).



1)



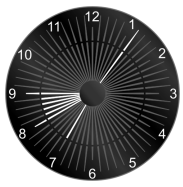
2)

- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by resetting the program selected: pressing the central key for 2 seconds will delete the duration set and the oven will have to be switched off in manual mode.

Warning: it is not possible to set cooking durations of more than 6 hours.

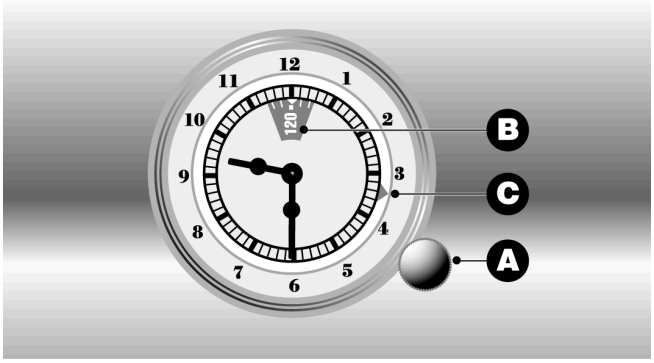
Starting cooking: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking duration as described in the previous point.
- Within 6/7 seconds of the last pressure on the − or + keys, press the key again to set the cooking start time. The current time will appear on the display with internal segments illuminated to show the end of cooking time. Use the − and + keys to set the cooking start time.
- 6/7 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To reset the whole program set, keep the central key pressed for 2 seconds: if cooking has already started, the oven will have to be switched off by hand.
- Here we can see a programming example: the current time is 19:06 and cooking is programmed to start at 20:00 and end at 21:00 hours.
- At 20:00 hours the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.



Warning: for the oven to start cooking operations after the programming procedures just described, the thermostat and function selector knob must correctly set on the temperature and function required.

9. CLOCK AND PROGRAMMER (ON SOME MODELS ONLY)



*THE KNOB A MUST ALWAYS BE TURNED **ANTICLOCKWISE**.*

9.1 Setting the time

To set the correct time, **PRESS** the knob **A** and turn it anticlockwise.

BEFORE EACH PROGRAMMER SETTING, SWITCH ON THE FUNCTION AND SET THE TEMPERATURE REQUIRED.

9.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time.
Turn the knob **A** anticlockwise to set the cooking duration in the window **B**.

9.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.
Turn the knob **A** anticlockwise to set the cooking duration in the window **B**.
PULL the knob **A** and turn it anticlockwise until the arrow **C** is in line with the cooking start time required.

9.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

9.5 Stopping the buzzer

To stop the buzzer in manual mode, turn the knob **A** anticlockwise until the symbol appears in the window **B**.

*TO USE THE OVEN IN MANUAL MODE AFTER A PROGRAMMING OPERATION, TURN THE KNOB **A** UNTIL THE SYMBOL APPEARS IN WINDOW **B**.*

10.USING THE OVEN

On models with analogue digital timer, at first use after a power blackout simply press the middle knob for 1 / 2 seconds to enable oven cooking operations.
In models with clock and programmer, 3 procedures are required to enable oven cooking operations:

1 *make sure that the timer is turned to or between 5' and 90'/120';*
2 *turn the thermostat;*
3 *turn the function selector knob to any function.*

On models with digital programmer, before using the oven or after a power blackout, make sure that the symbol appears on the display (see point "7.1 Setting the time").

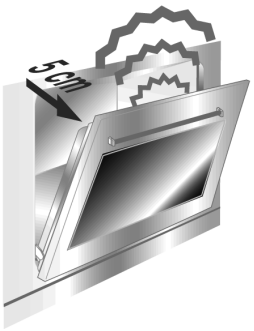
10.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

Oven accessories which may come into contact with foods are made from materials compliant with directive 89/109/EEC of 21/12/88 and national relevant regulations.

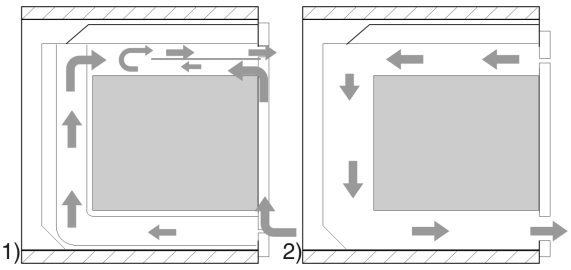
During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.



10.2 Cooling fan system (all models)

The appliance is equipped with a cooling system which comes into operation when the oven is switched on. The operation of the fans generates a normal air flow which comes out above (Fig 1) or below (Fig 2) the door depending on the model, and may continue for a short time even after the oven is switched off.



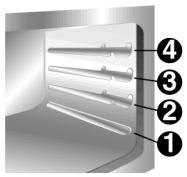
10.3 Inside light

Depending on the model, the oven light switches on:

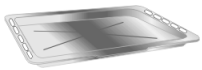
- when the oven door is opened, or
- when the function knob is turned to any function, except **P**.

11.ACCESSORIES AVAILABLE

The oven is fitted with **4 runners** for placing trays and shelves at different heights.

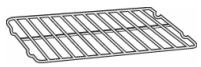


Baking tray: useful for cooking cakes and biscuits.

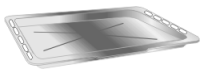


Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.

Tray grid: for placing on top of a tray for cooking foods which may drip.



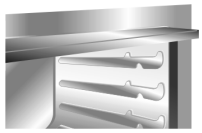
Oven tray: useful for collecting fat from foods placed on the tray grid above.



Rotisserie frame: supports the rotisserie rod (see instructions in point “12.7 Spit roasting”).

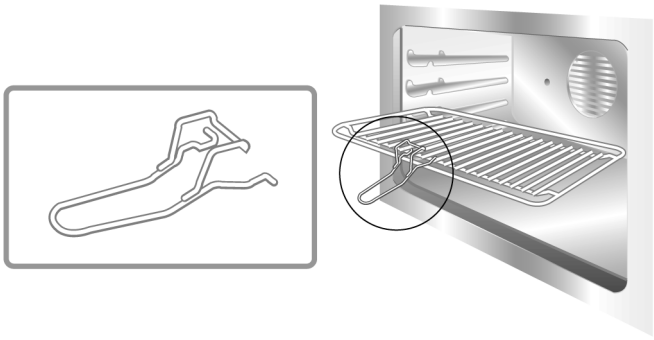
Rotisserie rod: useful for cooking chicken and all foods which require uniform cooking over their entire surface.

Roof liner: remove it to simplify cleaning inside the oven.



Chromium-plated gripper: useful for removing hot shelves and trays.

The chromium-plated gripper is a very useful kitchen utensil which not only ensures a firm grip on trays and shelves but also avoids direct contact (necessary if oven cloths or gloves are used).



Not all accessories are provided on some models.

Optional accessories

Original accessories can be ordered through our Authorised Service Centres.

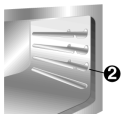
12.COOKING ADVICE

The oven should always be preheated in fan mode to 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.

The oven door must be closed during cooking operations.

12.1 Conventional cooking

FUNCTION SELECTOR	
THERMOSTAT	**50 ÷ 280 °C**

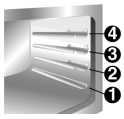


This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. The oven must be preheated to the chosen temperature. Do not place the food in the oven until the thermostat light goes out. Very fatty meats can be placed inside the oven when it is still cold.
Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20 °C lower and cooking times about 1/4 longer than for fresh meat.

Use deep containers to prevent splashes from dirtying the sides of the oven.

12.2 Hot air cooking

FUNCTION SELECTOR	ECO
THERMOSTAT	**50 ÷ 280 °C**

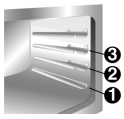


This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells.
The air circulation inside the oven ensures uniform heat distribution.

Multiple cooking is possible provided that all foods require the same temperature.

12.3 Delicate cooking

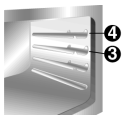
FUNCTION SELECTOR	
THERMOSTAT	**50 ÷ 280 °C**



Suitable for confectionery and cakes with wet top and low sugar content, and moist desserts in moulds. Also excellent for completing cooking of foods underneath or for cooking procedures where heat is required above all at the bottom. The tray should be placed on the bottom runner.

12.4 Grilling

FUNCTION SELECTOR	
THERMOSTAT	280

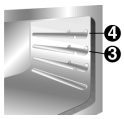


Used for quick browning of foods. The tray should be placed on the top runner. For short processes and small amounts, place the shelf on the third runner from the bottom. For longer cooking times and grilling on large surfaces, place the shelf on lower runners, depending on the size of the food.

Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

12.5 Hot air grilling

FUNCTION SELECTOR	
THERMOSTAT	280

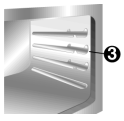


Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside.

Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

12.6 Thawing

FUNCTION SELECTOR	
THERMOSTAT	**0**

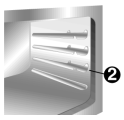


The air movement provided by the fan alone thaws foods more quickly.
The air circulating inside the oven is at room temperature.

Thawing at room temperature has the advantage that the food's flavour and appearance are retained intact.

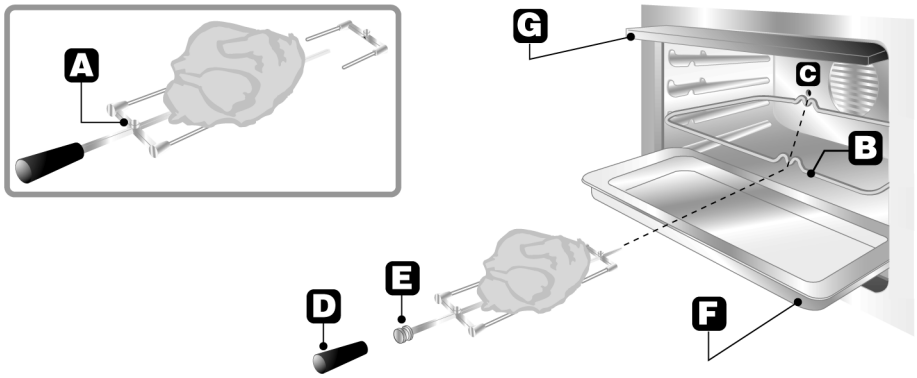
12.7 Spit roasting

FUNCTION SWITCH	
THERMOSTAT	**MAXIMUM**



This is an energy saving-cooking system. Place the food at the centre of the plate or rack and cook as indicated in para. “12.4 Grilling”. Recommended for small pieces only.

Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the second level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Place an oven dish **F** on the bottom guide and pour in a little water to prevent smoke from forming.



12.8 Recommended cooking tables

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference. All times are calculated with the oven preheated.

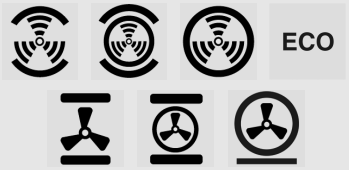
CONVENTIONAL COOKING

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	1	220 - 230	50 - 60
PASTA BAKES	1	220 - 230	40
MEAT			
ROAST VEAL	2	190 - 200	80 - 90
LOIN OF PORK	2	190 - 200	80 - 90
SHOULDER OF PORK	2	190 - 200	100 - 110
RABBIT	2	190 - 200	70 - 75
TURKEY BREAST	2	190 - 200	160 - 180
RABBIT	2	190 - 200	160 - 200
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 170	Depending on size
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
CONFECTIONERY			
SPONGE CAKE	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE CAKE	1 - 2	160 - 170	60
ANGEL CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45

GRILLING

	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CUTLET	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FISH FILLET	3	5 - 6	3 - 4
TOASTED SANDWICHES	3	2 - 4	2 - 3

HOT AIR COOKING



	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	2	210 - 230	45 - 50
PASTA BAKES	2	210 - 230	25 - 30
MEAT			
ROAST VEAL	2	180 - 190	70 - 80
LOIN OF PORK	2	180 - 190	70 - 80
SHOULDER OF PORK	2	180 - 190	90 - 100
RABBIT	2	180 - 190	70 - 80
TURKEY BREAST	2	180 - 190	110 - 120
ROAST CHICKEN	2	180 - 190	60 - 70
FISH			
SALMON TROUT	2	150 - 160	35 - 40
PIZZA	1 - 2	250	15 - 20
BREAD	1	190 - 200	25 - 30
MUFFINS	1 - 2	180 - 190	15 - 20
CONFECTIONERY			
SPONGE CAKE	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
ANGEL CAKE	2	160	60

13.CLEANING AND MAINTENANCE

Before carrying out any operations, disconnect the appliance from the electricity supply.

Never use a jet of steam for cleaning the inside of the oven.

13.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly, after each time the cooker is used, after leaving it to cool down.

13.2 Routine daily cleaning

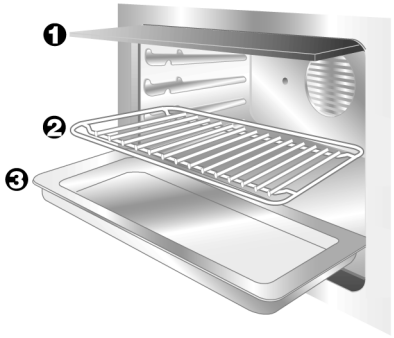
When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

13.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

13.4 Cleaning the oven

To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down.
Remove all removable parts.



For easier cleaning by hand, the door can be removed (see point “14.2 Removing the door”)

13.5 Cleaning the internal door glazing

The internal glass in the door should always be kept thoroughly clean. In case of stubborn dirt, the glass can be removed following the instructions provided in point “14.3 Removing the door glazing”, e and washed separately with a set sponge and ordinary detergent.

13.6 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.

A door interlock device means that the door cannot be opened during the procedure.

IF THE OVEN IS INSTALLED UNDERNEATH A HOB, MAKE SURE THAT THE BURNERS OR ELECTRIC PLATES REMAIN OFF DURING THE AUTOMATIC CLEANING CYCLE.

13.6.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

Before proceeding, check the following:

- **only the baking tray, the oven tray and the roof liner may be left inside the oven** since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven.
- remove the most obvious dirt from the inside of the oven and the surface of the internal door glazing (cleaning it by Pyrolysis would take too long);
- make sure that the oven door is firmly closed.
- When setting the cleaning cycle duration, refer to the chart below:

CLEANING DURATION	***LIGHT DIRT***	***MEDIUM DIRT***	***HEAVY DIRT***
	90 MIN.	***135 MIN.***	***180 MIN.***

During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.

During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. At the end of the pyrolysis process the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.

13.6.2 How the automatic cleaning cycle works (for models with digital programmer and clock+programmer)

The table below shows an example of operation of the automatic cleaning cycle.

When the cycle duration is set, the thermostat light comes on but the door interlock device (and its indicator light) is not activated.

About 2 minutes after the cleaning cycle starts an interlock device which prevents opening of the door is tripped.

At the end of the cleaning cycle the thermostat light goes out.
The door interlock is only released later, when the temperature inside the oven drops back below 300°C.

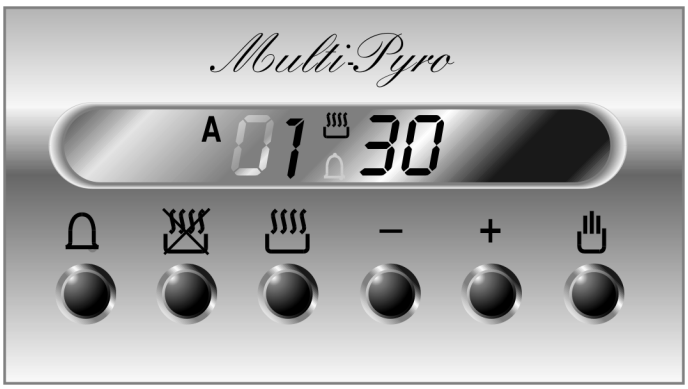
	ON		-	1:30
	ON		300 °C	1:15
	OFF		500 °C	0:00
STOP	OFF		300 °C	0:30

13.6.3 Setting the cleaning cycle with electronic programmer

FUNCTION SELECTOR KNOB

CLEANING CYCLE MINIMUM DURATION: **1 h and 30'**

Turn the function selector knob to the **P** symbol: the thermostat light will come on and the programmer will automatically set on a minimum Pyrolysis duration of 1:30. To display or adjust this duration, press the key and the increase/decrease keys **–** or **+**. The duration of the pyrolysis cycle can be set up to a maximum of 3 hours.



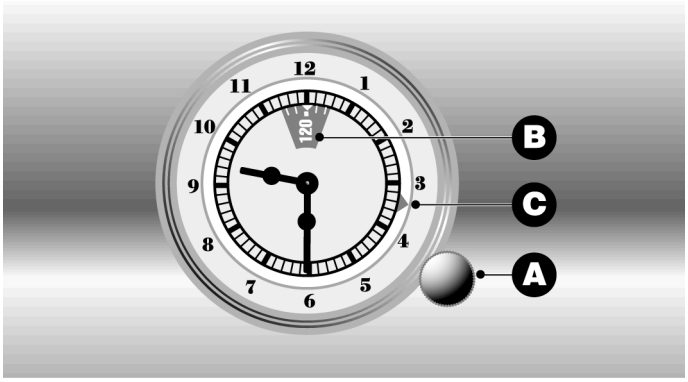
The cleaning cycle can be programmed to start at a preset time. Press the key and adjust the values using the value variation keys **–** or **+**.

13.6.4 Setting the cleaning cycle with programmer+clock

FUNCTION SELECTOR KNOB

CLEANING CYCLE MINIMUM DURATION: **1 h and 30'**

Turn the function selector knob to the **P** symbol: the thermostat light will come on. Turn the knob **A** anticlockwise to set the Pyrolysis duration in the window **B**.
The setting may be from a minimum of 1h 30' up to a maximum of 3 hours.



The cleaning cycle can be programmed to start at a preset time. Turn the knob **A** anticlockwise to set the Pyrolysis duration in the window **B**. **PULL** the knob **A** and turn it anticlockwise until the arrow **C** is in line with the cooking start time required.

The cleaning cycle must always be preset.

13.6.5 How the automatic cleaning cycle works (for models with electronic analogue clock)

The table below shows an example of operation of the automatic cleaning cycle.

One minute after the start of the pyrolysis cycle, an interlock device which prevents opening of the door is tripped and number 12 on the timer starts to flash.

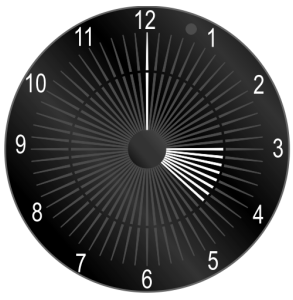
The door interlock is only released later, when the temperature inside the oven drops back below 300°C, and number 12 on the timer stops flashing.

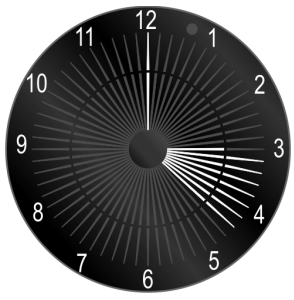
13.6.6 Setting the cleaning cycle with electronic analogue clock

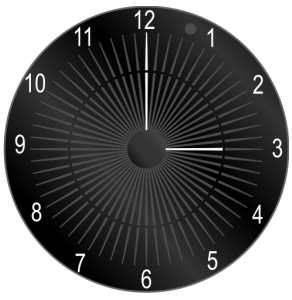
FUNCTION SELECTOR KNOB

CLEANING CYCLE DURATION

Turn the function selector knob to the **P** symol. The segments relating to the 90 minutes after the current time will illuminate on the display. Press the **+** keywithin 1/2 seconds to increase the duration of this operation up to a maximum of three hours. 6/7 seconds after the knob has been turned to the **P** symbol or the pyrolysis duration has been set, the oven will start the cycle. The internal and external segments on the display will flash in alternation, and finally they will go out, to be replaced by constant display of the current time. The segments will continue to flash until the end of the pyrolysis.







The start of the pyrolysis cycle can be programmed within the next 12 hours. After setting the pyrolysis duration, press the key and set the pyrolysys start time by pressing the **–** / **+** keys. The internal segments will remain on and the external ones will flash until the current time is the same as the cycle start time. The process will now start and the segments will start to flash as already described.

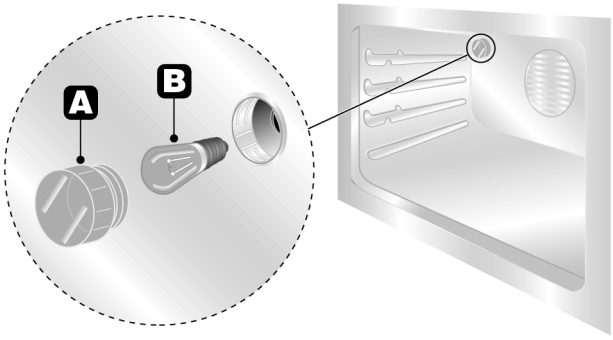
14.EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

14.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anticlockwise and replace the bulb **B** with another of the same type. Replace the protective cover **A**.

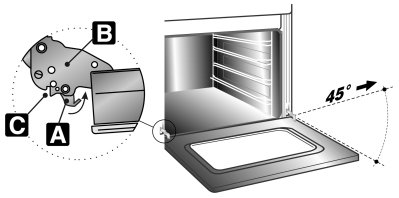


Use only light bulbs approved for ovens (T 300°C).

14.2 Removing the door

14.2.1 With mobile levers of type 1

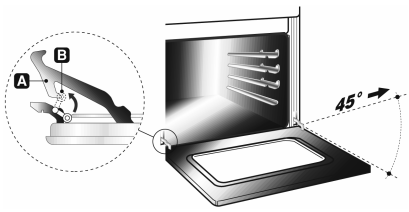
With the door completely open, lift the levers **A** until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers **A** and keeping the door slightly raised. To reassemble, fit the hinges **B** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**, then lower the levers **A**.



1)

14.2.2 With mobile levers of type 2

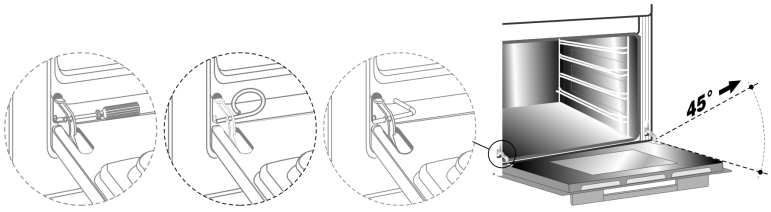
Lift the levers **B** and take hold of the two sides of the door with both hands close to the hinges **A**.
Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and engage the levers **B**.



2)

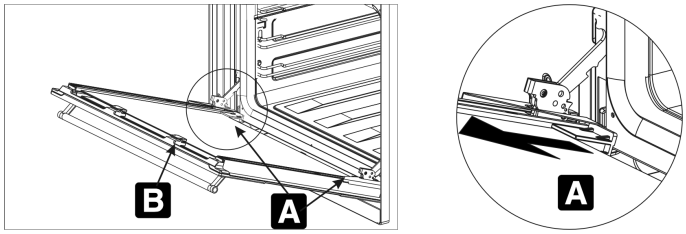
14.2.3 Removing doors with pins

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



14.3 Removing the door glazing

They should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point “14.2 Removing the door”, remove the three panes of glass. They are all removed in two stages: first extract the pane from the guide "A" (see detail) by sliding it towards you and lifting it slightly, then also free it from the guide "B". If the door should close during these operations, simply relock one of the hinges as described in point “14.2 Removing the door”. The panes of glass can now be washed separately.

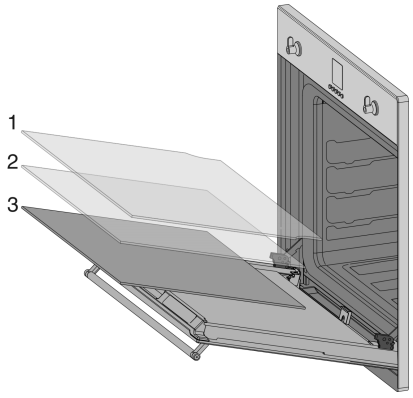


Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

Warning: before removing the panes of glass, make sure that the door has been locked in open position as described in points “14.2 Removing the door”. This operation might have to be repeated during the removal process if the door is accidentally freed.

Replace the panes of glass in the same order and in the same position as before removal, taking care to push the last pane marked "PYROLISE" into the guide A to lock it in place. To be sure that the panes of glass are fitted the correct way round, check that the wording on them is legible with the door open. When complete, release the hinges and close the door.

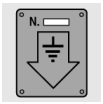
In the diagram below, the 3 panes of glass have been removed.



15.INSTALLING THE APPLIANCE

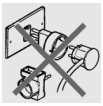
15.1 Electrical connection

The nameplate with the technical data, serial number and mark is in a visible position on the oven door surround.
The nameplate must never be removed.



The appliance must be connected to earth in compliance with electrical system safety regulations.

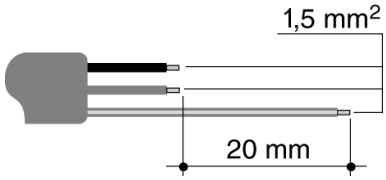
If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.



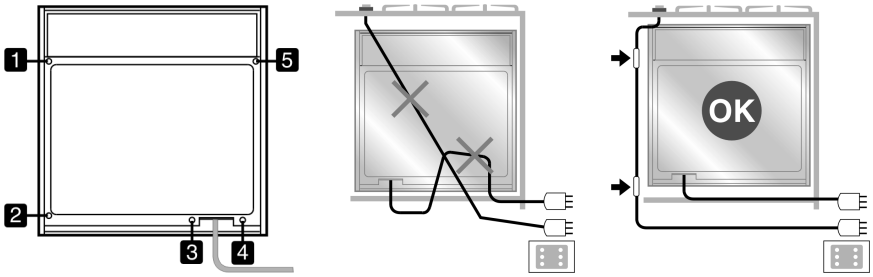
If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.

Operation at 220-240 V~: *use a type H05V2V2-F three-wire cable (cable of di 3 x 1.5 mm^2).*

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

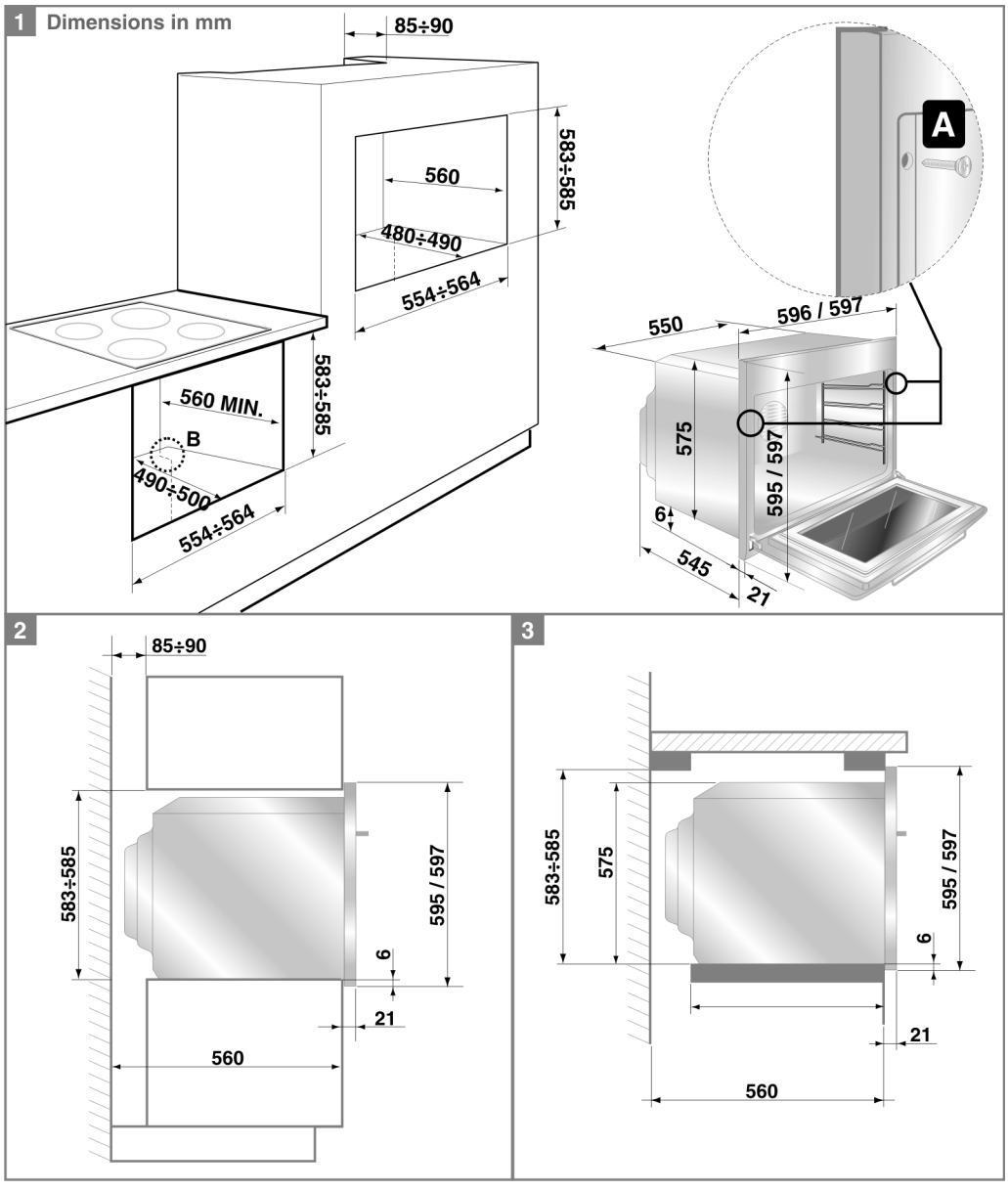


If the power supply lead has to be replaced, remove the rear casing by undoing the screws as shown below. Tpower lead gauge must be at least 1.5 mm^2 (3 x 1.5 cable) and it must withstand temperatures up to 90°C (H05V2V2-F). Make sure that the cables follow the best possible route and use band clamps to fix them at the side of the cabinet, to avoid any contact with the oven.



15.2 Positioning the oven

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in figures **1**, **2**, **and 3**. When installing under worktops, comply with the dimensions shown in figure **1**-**3**. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure **1**. When installing in tall units, comply with the dimensions shown in figure **1**-**2**, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws **A** into the inside of the frame (fig. **1**). For installation under counter-top hobs, make sure that the rear/bottom of the unit has an opening similar to that shown in figure **1** (ref. **B**). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door.